

**TIQA**

Commercial Street  
Portland, ME 04101

**ISSUES**

ISSUE	DATE	DESCRIPTION OF ISSUE	BY
A	8/5/14	MECHANICAL CONNECTION	AMB
B	8/20/14	COVERS PER S&P PROPOSAL	AMB
C	9/1/14	SEWER STATION COVERS	AMB
D	9/2/14	CEILING SUPPORTS	AMB
E	9/25/14	EQUIPMENT COVERS	AMB
F	10/29/14	FINAL SET	RD

**APPROVAL**

APPROVED AS SUBMITTED  
 APPROVED AS NOTED  
 NOT APPROVED/RESUBMIT

REVISION BY: DATE:

**GENERAL NOTES**

- A** THESE PLANS ARE PREPARED FOR THE CONVENIENCE OF OTHERS. THE CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND CONDITIONS IN THE FIELD BEFORE STARTING CONSTRUCTION AND TO NOTIFY TRI-MARK/UNITED EAST OF ANY OMISSIONS OR FIELD CHANGES.
- B** TRI-MARK/UNITED EAST IS NOT RESPONSIBLE FOR ANY UTILITY REQUIREMENTS NEARBY EXISTING EQUIPMENT NOT IN KITCHEN EQUIPMENT CONTRACT. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND ELECTRICAL, PLUMBING & HVAC CONTRACTORS TO VERIFY & COORDINATE ALL SERVICE REQUIREMENTS WITH OWNER TO ENSURE PROPER CONNECTIONS.
- C** TRI-MARK/UNITED EAST IS NOT RESPONSIBLE FOR ANY UTILITY REQUIREMENTS NEARBY EXISTING EQUIPMENT NOT IN KITCHEN EQUIPMENT CONTRACT. IT IS THE RESPONSIBILITY OF THE GENERAL CONTRACTOR AND ELECTRICAL, PLUMBING & HVAC CONTRACTORS TO VERIFY & COORDINATE ALL SERVICE REQUIREMENTS WITH OWNER TO ENSURE PROPER CONNECTIONS.
- D** ALL ELECTRICAL, PLUMBING, AND MECHANICAL UTILITY REQUIREMENT INFORMATION LISTED ON THE FOODSERVICE PLANS, IS SUBJECT TO CHANGE BASED UPON FINAL EQUIPMENT SCHEDULES SELECTED BY THE OWNER AND/OR CONTRACTOR.

**FOODSERVICE EQUIPMENT PLAN**  
Equipment Schedule

PROJECT #: **14-129**  
 QUOTE #: \*\*\*\*\*  
 DRAWN BY: **CMB**  
 CHECKED BY: **-**  
 CONTRACT REP: **JRD**  
 DRAWING SCALE: **1/4"=1'-0"**  
 SHEET NUMBER:

**EQUIPMENT SCHEDULE**

RV	ITEM NO	QTY	EQUIPMENT CATEGORY	MANUFACTURER	MODEL NUMBER	AMPS	KW	HP	VOLTS	PHASE	DIRECT DRAIN SIZE (IN)	INDIRECT DRAIN SIZE (IN)	MBTUH	EQUIPMENT REMARKS
B	1	4	24" COCKTAIL STATION	KROWNE	21-24-7									WITH SC24F COVER, S/S LEGS AND 36" LONG DOUBLE BOTTLE RAIL (#0-36)
B	2	4	UNDERBAR HANDSINK	KROWNE	21-1C									WITH S/S LEGS AND RIGHT END SPLASH
B	3	3	UNDERBAR DRY STORAGE	KROWNE	18-OSB1									WITH S/S LEGS
B	4	2	UNDERBAR LIQUOR DISPLAY	KROWNE	18-24RD									WITH S/S LEGS
B	5	1	60" BOTTLE COOLER	PERLUCK	BC60	7.0	0.33	115	1	X	5-15P			WITH BIN DIVIDERS, CAP RECEIVER ON RIGHT AND CASTERS (#57786)
B	6	3	UNDERBAR HANDSINK	KROWNE	18-12DST									WITH S/S LEGS AND SIDE SPLASHES
B	7	1	GLASSWASHER	CHAMPION	UH-130B	45.0	11.0	1	208-240	1	X			HIGH TEMP WITH BUILT-IN HOT WATER BOOSTER & PRESSURE REGULATOR (110°F HOT WATER REQUIRED FROM BUILDING SUPPLY)
B	8	1	36" BOTTLE COOLER	PERLUCK	BC36	3.0	0.2	115	1	X	5-15P			WITH BIN DIVIDERS, CAP RECEIVER ON RIGHT, SR-030 DOUBLE BOTTLE RAIL AND CASTERS (#57786)
B	9	2	BACK BAR EQUIPMENT	PERLUCK	SDBS108**L	6.3	0.33	120	1	X	5-15P			ON CASTERS (#57934)
B	10	1	DRAFT BEER SYSTEM	PERLUCK	CENTURY									WITH 4404 POWER PACK, 4006-BBPC BEER TOWER AND 5030 DRAINER
B	11	5	POS SYSTEM	NOT IN CONTRACT	BY OTHERS									ALL TRADES TO VERIFY UTILITY REQUIREMENTS
B	11-A	2	POS TABLET	NOT IN CONTRACT	BY OTHERS									ALL TRADES TO VERIFY UTILITY REQUIREMENTS
E	12	1	WALK-IN BEER/WINE COOLER	THERMALRITE	CUSTOM	5.0			120	1	X			INDOOR BOX, O.A. DIMENSIONS; 8'-9" X 9'-2" X 7'-0" HIGH W/ STUCCO ALUM. INT. & EXT, NO FLOOR, 36" DOOR WITH VISION PANEL, TRIM STRIPS AND ENCLOSURE PANELS
B	12-A	1	BEER COOLER EVAPORATOR COIL	THERMALRITE	CUSTOM							0.75		REFER TO SHOP DRAWINGS FOR EXACT DETAILS & SPECIFICATIONS
B	12-B	1	BEER COOLER CONDENSING UNIT	THERMALRITE	CUSTOM									AIR COOLED, INDOOR UNIT ON STAND
B	13	1	DUMP SINK	KROWNE	21-1C									WITH S/S LEGS AND LEFT END SPLASH
B	14	-	SPARE NUMBER											
B	15	LOT	COOLER STORAGE SHELVING	CENTAUR	GREEN EPOXY									THREE & FOUR TIER HIGH ON 63" & 74" HIGH POSTS AS SHOWN (SIZES AS SHOWN ON PLAN)
B	16	LOT	DRY STORAGE SHELVING	CENTAUR	CHROME									FOUR TIER HIGH ON 74" HIGH POSTS (SIZES AS SHOWN ON PLAN)
C	17	2	FRENCH PRESS	FRIELING	0104									
C	17-A	2	HOT WATER DISPENSER	FETCO	HWB-2102	12.5	1.5		120	1	X	5-15P	0.25	WITH WATER FILTER ASSEMBLY
C	18	1	ESPRESSO MACHINE	NUOVA SIMONELLI	AURELIA 3GR T3	23.0	5.0		220	1	X	L6-30P	0.375	WITH WATER SOFTENING KIT
B	19	1	UNDERCOUNTER REFRIGERATOR	TRUE FOOD SERVICE	TUC-27	3.9		0.167	115	1	X	5-15P		ON 2-1/2" CASTERS
B	20	1	UNDERBAR DRAINBOARD	KROWNE	18-OS24								1.5	WITH S/S LEGS
B	21	1	UNDERCOUNTER REFRIGERATOR	TRUE FOOD SERVICE	TBB-24-48-FR	4.0	0.2	115	1	X	5-15P			ON 2-1/2" CASTERS
B	22	1	HAND SINK	CENTAUR	SSHAND-SS								0.5	WITH SIDE SPLASHES AND T&S B-1146-01 FAUCET (GC TO PROVIDE WALL BLOCKING)
B	23	1	REFRIGERATED SANDWICH PREP TABLE	TRUE FOOD SERVICE	TSSU-48-18M-B	8.6	0.33	115	1	X	5-15P			ON CASTERS WITH FLAT LIDS
B	24	2	HAND SINK	CENTAUR	HS-12								0.5	WITH T&S B-1146-01 FAUCET (GC TO PROVIDE WALL BLOCKING)
B	25	-	SPARE NUMBER											
B	26	1	REFRIGERATED PIZZA PREP TABLE	TRUE FOOD SERVICE	TPP-60	7.9	0.33	115	1	X	5-15P			
B	27	1	REFRIGERATED PIZZA PREP TABLE	TRUE FOOD SERVICE	TPP-44	8.6	0.33	115	1	X	5-15P			
B	28	2	DROP-IN SOUP INDUCTION WARMER	VOLLRATH	741101DW	2.1	0.3		120	1	X	5-15P		
B	29	1	REFRIGERATED PIZZA PREP TABLE	TRUE FOOD SERVICE	TPP-60	7.9	0.33	115	1	X	5-15P			ON CASTERS WITH LIFT-OFF COVERS
B	30	2	REFRIGERATED SANDWICH PREP TABLE	TRUE FOOD SERVICE	TSSU-48-18M-B	8.6	0.33	115	1	X	5-15P			ON CASTERS WITH HINGED COVERS
B	31	-	SPARE NUMBER											
B	32	1	WORK TABLE	EAGLE GROUP/METAL MASTERS	MT3054S									WITH INTERMEDIATE SHELF
B	33	1	COOK & HOLD CABINET	ALTO-SHAAM	1000-TH-III	14.5	3.0		208	1	X			WITH DRIP PAN WITH NO DRAIN
B	34	1	SINGLE CONVECTION OVEN	VULCAN	VC4GD	8.0	0.5	115	1	X	5-15P		0.75	44 REMOVE LEGS; TO SIT ON ITEM 34-A, WITH DORMONT 1675KITCF36
B	34-A	1	CONVECTION OVEN STAND	CUSTOM	CUSTOM									ALL S/S, 38" X 38" X 42" HIGH (ITEM 33 TO SIT BELOW)
B	35	-	SPARE NUMBER											
B	36	4	BURNER RANGE	VULCAN	365-68-N								0.75	215 ON CASTERS WITH DORMONT 1675KITCF36 DISCONNECT KIT
C	37	1	48 CHARBROILER	MAGKITCH'N	APM-RMB-648								0.75	200 WITH HIGH OUTPUT BURNERS AND DORMONT 1675KITCF36 DISCONNECT
B	38	2	FRYER	PITCO	SG14S								0.75	110 ON CASTERS WITH DORMONT 1675KITCF36 DISCONNECT
B	39	1	EXHAUST HOOD	CAPTIVE AIRE	CUSTOM	5.0			120	1	X			ALL S/S, 22'-0" LONG X 54" WITH 3" REAR & RIGHT SIDE AIR SPACE, FRONT FACE MAKE-UP AIR PLENUM, BALANCING DAMPERS, & TOP ENCLOSURE PANELS
B	39-A	1	EXHAUST FAN & DUCTWORK	NOT IN CONTRACT	BY OTHERS									
B	39-B	1	SUPPLY FAN & DUCTWORK	NOT IN CONTRACT	BY OTHERS									
B	39-C	1	S/S WALL PANELS	CAPTIVE AIRE	CUSTOM									ALL S/S, "L" SHAPED, 22'-0" X 54" X 80" HIGH WITH (1) INSIDE CORNERS AND TRIM STRIPS
B	39-D	1	FIRE SUPPRESSION SYSTEM	ANSUL OR EQUAL	R-102 OR EQUAL									CHROME PIPING WHERE EXPOSED; EC TO TIE JUNCTION BOX INTO BUILDING ALARM SYSTEM, PC TO INSTALL GAS VALVE IN MAIN GAS LINE; GC TO PROVIDE WALL BLOCKING
E	40	2	ICE MAKER W/ BIN	HOSHIZAKI	KM-1601SAH3	12.0			208-230	3	X		0.5	0.75, 1 AIR COOLED STACKED UNITS, WITH 1150 LB. STORAGE BIN (B-1150SF), TO BE PROVIDED WITH WATER FILTER # H9320-53 (COLD WATER OUTLET FROM FILTER TO ICE MAKER BY PC)(GC TO PROVIDE WALL BLOCKING)
E	40-A	-	SPARE NUMBER											
B	41	1	FOOD PROCESSOR	ROBOT COUPE	R401	7.2	1.5	120	1	X	5-15P			
B	42	1	SALAMANDER BROILER	VULCAN	36RB									* 50 WITH REINFORCED HIGH SHELF AND INTERPLUMB KIT. TO BE INTERRUPTED TO ITEM 36 WHERE SHOWN
B	43	1	REFRIGERATED EQUIPMENT STAND	LOLO	LR5-48	6.0	0.25	115	1	X	5-15P			
B	44	1	WORKTOP FREEZER	TRUE MFG	TWT-67F	7.0	0.5	115	1	X	5-15P			ON CASTERS WITH 16 GA. S/S TOP
B	45	2	DROP-IN HAND SINK	EAGLE GROUP/METAL MASTERS	SR10-14-5-1								0.5	0.5, 1.5 TO BE DROPPED INTO MILLWORK COUNTER; (1)W/ LEFT SIDE SPLASH; (1)W/ RIGHT SIDE SPLASH
B	46	1	RICE COOKER	PANASONIC	SR-GA721	10.8			208	1	X	6-15P		
B	47	1	SOUP COUNTER	TRIMARK	FABRICATE									ALL S/S, 18" WIDE X 34" DEEP, OPEN CABINET BASE, BACKSPLASH, APRON AND (2)CUT-OUTS FOR SOUP WELLS
B	48	1	WORK TABLE	EAGLE METAL MASTERS	T3024SE-BS									
B	49	1	GAS/WOOD FIRED PIZZA OVEN	EARTHSTONE WOOD-FIRE OVENS	130-DUE-PAG	2.3			2120	1	X	215-15P	1.0	250 WITH DOUBLE OPENING, 52" EXHAUST HOOD, TOOL SET AND DORMONT 16100KITCF36 DISCONNECT
B	50	1	UNDERCOUNTER REFRIGERATOR	TRUE FOOD SERVICE	TUC-60	5.1	0.2	115	1	X	5-15P			WITH 3" CASTERS
B	51	1	MOBILE PROOFING CABINET	VULCAN	VP18	16.7	2.0		120	1	X	5-20P		TO BE PROVIDED WITH UNIVERSAL TRAY SLIDES
B	52	1	WORK TABLE WITH PREP SINKS	EAGLE GROUP/METAL MASTERS	T3084SEM-BS								2.2, 0	ALL S/S, 30" X 84" LONG WITH (2) 16" X 19" X 14" DEEP SINKS, (2) S/S SINK COVERS, (1)39" LONG PARTIAL UNDERSHELF, & (2) T & S B-3952 LEVER WASTES
B	52-A	1	DECK MOUNTED FAUCET	T & S BRASS	B-0221-CC								0.5	0.5
B	53	3	HEAT LAMP	HATCO	DL-400-SR		0.25		120	1	X			RIGID MOUNT WITH REMOTE SWITCH; FINISH TO BE VERIFIED
B	54	1	20 QT MIXER	GLOBE	SP20	6.0	0.5	115	1	X	5-15P			TO BE PROVIDED WITH STANDARD ACCESSORIES & ADDITIONAL S/S 20 QT BOWL
B	55	4	WALL SHELF	CENTAUR	WS16-4-1560									GC TO PROVIDE WALL BLOCKING
B	56	1	GYRO GRILL	EQUIPEX	GR 6DE	12/14	4.8		208/240	3	X	L14-20P		
B	57	1	10 QT KETTLE	GROEN	TDB76-10	15.0	3.0		208	1	X		0.5	TO BE PROVIDED WITH LIFT-OFF COVER # 001108, SINGLE PANTRY FAUCET WITH 48" SPRAY HOSE #25871, AND DORMONT W50BP36
B	58	1	SINGLE CONVECTION OVEN	BLODGETT	HW-1002	10.0			120	1	X	5-20R	0.75	1.0, 0.75, 60 ON CASTERS WITH 34" OPEN STAND WITH RACK SLIDES, TOUCH SCREEN CONTROLS, DORMONT 1675KITCF36 DISCONNECT, & DORMONT W75BPQ36
B	59	6	HEAT LAMP	HATCO	DL-400-RR		0.25		120	1	X			RETRACTABLE WITH REMOTE SWITCH; FINISHED TO BE VERIFIED
B	60	2	WALL SHELF	CENTAUR	WS16-4-1548									GC TO PROVIDE WALL BLOCKING
B	61	1	WORK TABLE	EAGLE GROUP/METAL MASTERS	T3060SE-BS									
B	62	1	MOBILE PAN RACK	EAGLE GROUP/METAL MASTERS	4331									
B	63	-	SPARE NUMBER											
B	64	-	SPARE NUMBER											
B	65	1	6 PAN STEAMER	GROEN	XS4-208-14-3	39.2	14.0		208	3	X	15-50P	0.75	WITH STAND, AUTOFILL AND DRAIN PAN W/ HOSE KIT
B	66	1	EXHAUST HOOD	CAPTIVE AIRE	CUSTOM	5.0			120	1	X			ALL S/S, 12'-0" LONG WITH 3" REAR AIR SPACE FRONT FACE MAKE-UP AIR PLENUM AND TOP ENCLOSURE PANELS
B	66-A	1	EXHAUST FAN & DUCTWORK	NOT IN CONTRACT	BY OTHERS									
B	66-B	1	SUPPLY FAN & DUCTWORK	NOT IN CONTRACT	BY OTHERS									
B	66-C	LOT	S/S WALL PANELS	CAPTIVE AIRE	CUSTOM									ALL S/S, 12'-0" LONG X 80" HIGH WITH TRIM STRIPS
B</														